



WYCLIFFE P. KANG'ARA WAIRIMU

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Cruise Commis – Hot Kitchen

I am an enthusiastic Chef with exceptional culinary expertise, driven by my passion for exploring and innovating in the dynamic Hospitality Industry. My extensive knowledge of diverse cuisines has been cultivated through a genuine love for trying new and exciting culinary experiences. I hold a Certificate in Food Production, Service and Sales from the National Youth Service of Catering, Kenya,, which has enriched my culinary skill set.

As a proactive team player, I pay meticulous attention to detail, exhibit strong organizational skills, and thrive on creativity. Even in high-pressure environments, I maintain a good-humored disposition and unwavering focus. I have a keen appetite for continuous learning within the Food and Cruise Ship Industry, often devising my own unique recipes. Effective task scheduling is one of my strengths.

Currently serving as an Assistant Chef in NAS Serviar Mombasa, I am eager to become a valued member of your Kitchen brigade in a role where I can apply my culinary talents to help achieve our shared goals.

EDUCATION & CREDENTIALS

- ✓ **Certificate in Food Production** | National Youth Service of Catering, Kenya – 25th November,2022
- ✓ Kenya Certificate of Secondary Education | St. Augustine Mwea Boys High School - January 2014 - November 2017

CULINARY SKILLS

- ✓ Knowledge of the latest culinary skills
- ✓ Able to cook and prepare food for large or small number of guests.
- ✓ Ability to keep and store food to their required temperature to avoid food going bad before their shelf life.
- ✓ Excellent food presentation plating and buffet.

CORE COMPETENCIES

Team Leadership | Attention to detail | Hospitality Background | Scheduling | Communication skills | Cake making & Pastry | Organizational skills | Health & Safety procedures | Prioritizing Tasks | Decision making skills | Creative| Listening Skills | Proactive

CULINARY EXPERIENCE

Assistant Chef | NAS SERVIAR MOMBASA | 25th September 2023 to Present

Key Contributions & Results:

- Recognized as Chef of the month in both Corporate catering and Airline service in the month of June, 2024.
- Assisting with menu creation and development.
- Preparation of Production meals for the flights.
- Filling of CCP Forms
- Maintaining Kitchen cleanliness and Hygiene standards.
- Contributing to Inventory management and ordering supplies.
- Stock taking.

Assistant Chef | Hilton Hotel | 1st June 2023 to August 2023

Key Contributions & Results:

- Able to present food in accordance with set quality standards of the establishment.
- Responsible for continual improvement in that section of the kitchen
- Able to plan well with the cooks under my supervision for good work flow
- Set up stations and collect all necessary supplies to prepare menu for service.
- Constantly used safe and hygienic food handling practices
- Assist the chef and kitchen staff with food preparation and cooking tasks.
- Ensure the kitchen is clean, organized, and adheres to safety and hygiene standards.
- Perform food portioning and assist in maintaining inventory levels.
- Wash, peel, and chop vegetables, and assist in butchering and grilling meats.
- Creating and crafting pastries in the kitchen

Key Contributions & Results:

- Able to work in all the sections in the kitchen
- Able to maintain the standard operation procedure
- Able to relieve the Assistant Chef de partie
- Able to prepare and present food excellently
- Able to cook well and present food to the buffet presentation

INTERESTS

- Baking
- Travel and Adventure
- Inventing new recipes
- Reading

REFERENCES

Head Chef - Jacob Adika

NAS SERVIAR MOMBASA

Tel: +254 (0) 727581915

Head Chef - Edwin Nyakona

Sarova Woodlands, Kenya

Tel: +254 (0) 711838387